

BBQ Armadillo

~ 1 armadillo

~ bacon grease

~ 1 cup butter

~ 1/2 cup ketchup

~ 1/2 cup grated onion

~ 2 tbsp mustard

~ tabasco to taste

OR

use your favorite BBQ sauce

In a sauce pan, combine the butter, ketchup, onion, mustard and tabasco. Heat over low heat until the butter is melted. Stir occasionally.

Rub bacon grease into the armadillo.

Grill over a hot fire for 5 minutes.

Reduce the fire by half.

Baste the meat with the sauce until done. Armadillo is cooked like pork.

Serve and Enjoy!